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IN

A HUNDRED DIFFERENT WAYS.

BY

GEORGIANA HILL,

AUTHOR OF

"THE COOK'S OWN BOOK," "EVERYBODY'S PUDDING BOOK,"
ETC. ETC.

LONDON:

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Dotterels	October to December.
Grouse	August to February.
Hares	September to March.
Leverets	April to September.
Larks	October to March.
Ortolans	July to November.
Partridges	September to March.
Pheasants	October to March.
Plovers	June and July.
Ditto	September to March.
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HOW TO DRESS GAME.

VENISON.

VENISON does not require to be kept too long before being dressed; four days in summer and eight in winter will be found enough. It is a mistake to hang it longer than this. Both doe and buck venison require precisely the same treatment. In France venison of any kind is rarely dressed without first being subjected to a marinade—that is to say, soaked for some time in a highly seasoned liquor.

1. To Roast a Haunch of Venison.

A large haunch of venison will take nearly four hours roasting, and a smaller one about three hours and a half. The English way to dress a haunch is to cover it, in the first place, with buttered paper; then to envelope it in a coarse paste; and afterwards to wrap it in a sheet of strong paper, which must be tied securely on; baste the venison continuously; and about ten minutes before you think it will be done remove the paste and paper; baste the meat

plentifully with butter, and dredge it well with flour, so as to give it a fine froth. Gravy and currant jelly should be served by themselves. When sweet bread sauce is preferred, it should be mixed with red wine. Powdered loaf sugar is sometimes sent to table with roast venison.

Should the meat have become dry outside from overhanging, it may be washed over with vinegar before being dressed.

Whenever possible, French beans should accompany venison at table.

2. *Venaison Rôtie à la Française.*

The Continental method of roasting a haunch of venison is to lard it, and allow it to soak for six or eight days in a marinade, composed of vinegar, highly seasoned with laurel leaves, pepper, salt, thyme, parsley, and onion. Simply spit it and roast it as you would mutton, keeping it well basted with butter. Pour a piquante sauce over it in the dish.

3. *To Boil a Neck of Venison.*

Strew with salt a good fat neck of venison, and let it remain for a week; flour a cloth; wrap the meat in it, and put it into boiling water; let it simmer slowly until done; fifteen minutes' boiling for each pound of venison will be found enough. Serve it with cauliflowers, or white cabbage, and cream sauce.

4. *To Hash Venison.*

If you have a piece of cold venison which is bony, cut off the meat neatly, and boil the bones to make gravy ; when ready, add to this a glass or so of port wine, a tablespoonful of mushroom ketchup, a few cloves, an anchovy, and some onion chopped small. Boil it for awhile until sufficiently reduced ; strain it, and put into it the venison in thin slices ; when perfectly hot, serve altogether in a deep dish. Red currant jelly, or pickled red cabbage, may be employed as an accompaniment.

5. *Hachis de Chevreuil.*

The French fashion of hashing venison is merely to cut up the meat very small, and, with a good proportion of chopped herbs, simmer it for a time in a poivrade sauce. Serve it in a dish decorated with sippets of toast. Rightly, no hash should be allowed quite to reach boiling point while it is being done.

6. *To Fry Venison.*

Bone a breast, or neck, of venison ; make gravy of the bones ; fry the meat in butter until it is nicely browned ; take it up and keep it hot before the fire ; dredge some flour into the frying-pan ; stir it about till it is of a rich dark colour ; add enough pounded and sifted loaf

sugar, half a pint of red wine, and the gravy that has been made from the bones of the venison ; reduce it gently until it is of the consistency of thick cream ; squeeze into it the juice of a lemon ; make the venison quite hot in it ; and serve this and the sauce together in a dish.

7. *To Dress the Umbles of a Deer.*

The umbles consist of the heart, kidneys, and other inside parts of the deer ; they should be perfectly fresh. First season them with nutmeg, pepper, and salt ; then toss them in butter ; and afterwards stew them until they are quite tender ; make a forcemeat with venison fat, bread crumbs, sage, onion, and lemon rind and juice. Mix it together with beaten yolk of egg ; stuff with this forcemeat the skirts of the deer ; tie them up securely ; spit and roast them ; when done, place them in the middle of a dish, and arrange the fricasseed umbles round them.

8. *Venison Pasty.*

Bone the venison ; put it into a stone jar, such as would be used for jugging a hare ; add some slices of prime mutton fat ; season it ; place the bones of the venison upon the top ; pour in enough good beef-tea ; tie it down, and simmer altogether for three hours in a bain-

marie. Next day take away the fat from the top ; cut the meat into handsome slices ; pack it in a pie-dish, properly interspersing fat and lean ; sprinkle it with Spanish red pepper ; pour in some of the gravy ; place a tolerably, but not unusually, thick rim of paste round the dish, and cover it with a crust of the same. Bake the pasty for three hours ; and when done, pour into it, by means of a funnel, some more of the gravy made quite hot.

Previously to being dressed, the venison may be beaten to make it tender. Red wine and loaf sugar may be introduced in the stewing process ; but these additions can be dispensed with or not at fancy.

9. *Venison Pudding.*

Pepper and salt enough slices of fresh venison for the purpose. Melt a piece of butter in a saucepan ; put into it the venison ; add enough water merely to moisten it sufficiently ; and simmer it as gently as possible till the meat is tender ; then let it grow cold. Make a good suet crust ; flour a pudding cloth ; just lay it inside a basin while you are forming your pudding ; put the rolled paste over it ; place in it the meat and gravy ; fasten it up in the paste ; tie it tightly in the cloth as you would a Christmas pudding ; put it into boiling water,

and do it for an hour ; turn it out of the cloth to serve.

10. *Venison Steaks.*

From a small neck of venison neatly cut four or five steaks ; remove a portion of the bone from each, and trim them in the French fashion—that is to say, divest them of all superfluous parts ; and give each steak a good blow with the blade of the chopper, so as to flatten the steaks evenly. Rub a gridiron with a bit of the fat ; place the venison upon it ; and broil it over a clear charcoal fire until the steaks are done. Serve, with a sauce made by simmering together red wine and currant jelly until they form a syrup.

11. *To Stew Venison.*

Bone the joint of venison you intend to stew ; break up the bones, and put them at the bottom of the stewpan in which you intend to dress the meat ; beat the latter with a rolling-pin ; sprinkle it with pepper and a little mixed spice ; lay upon it a few slices of mutton fat first soaked in port wine ; roll up the venison, and tie it together with tape ; place it in the stewpan, with a glass or two of port wine, and enough beef gravy to cover it ; put on the lid, and simmer the venison for four hours ; take it up ; remove the tape ; strain the gravy from the bones ; pour it over

the meat; and serve it with enrrant jelly apart. Lean venison does quite well enough for stewing.

12. *Civet of Venison.*

Cut the meat from a breast, or neek, of venison, and slightly minee it; toss a sliee of fat baeon in a little butter until it is crisp; take it ont; dredge flour into the butter, and shake it about till it beeomes brown; fry the venison in this for a few minutes; then add equal quantities of red wine and water; season it with a bunch of herbs, a elove of garlic, a brnised laurel-leaf, salt and pepper; stir it about, so that it may not stiek; put into it a few small onions, and mushrooms first tossed in butter. When sufficiently done, serve it altogether in a dish garnished with heart-shaped sippets of toast.

13. *Venison Chops.*

Cut the chops as nearly one size as possible; flatten them nieely; lard them with slips of fat bacon; soak them for a day in a marinade; drain them; toss them in scalding hot olive oil; do them quickly over a brisk fire; when they are nicely browned arrange them *en couronne* in a dish; and serve them with either a poivrade or tomato sauce.

14. *Cervelles de Chevreuil.*

Blanch the brains of a deer; boil them in a highly flavoured marinade; when grown cold cut them into six slices; dip them into plain batter; fry them in hot friture till beautifully browned on the outside; drain them from the fat; and serve them in a dish with parsley fried crisp.

15. *Venison en Marinade.*

Lard a leg of venison with slips of larding-bacon; soak it for a week in olive oil and lemon juico seasoned strongly with chopped onions, parsley, laurel-leaf, thyme, and pepper; put it down to roast, and baste it continuously with the marinade in which it was soaked. When done, place it in a dish and strain over it some of the marinade and gravy rendered by it while being roasted. Remark: French cooks do not allow so much time for dressing venison as we do; with them two hours are considered sufficient for a medium-sized haunch.

16. *To Pot Venison.*

Steep a shoulder of venison in vinegar for an hour or so; wipe it dry; season it with pepper, salt, and a small quantity of beaten mace; put it into a large earthen dish; add to it half a pint of red wine, and spread over it a pound of clari-

fied, or very fresh butter; bake it in a slack oven for six hours; and when cold, cut the meat from the bones, beat it to a smooth paste in a mortar together with the cake of cold butter taken off the gravy; add more seasoning if necessary; press the venison paste into small pots, and pour upon the top enough clarified butter to lay pretty thick. Keep the pots closely covered from the air.

17. *To Mince Venison.*

Mince rather finely some cold roasted venison divested of sinews, skin, &c. Prepare an excellent poivrade sauce; when this is perfectly hot in a saucepan, put into it the venison; add a small piece of fresh butter; shake it gently over the fire for a few minutes, but on no account let it boil. Serve it in a dish decorated with small sippets of toast nicely glazed.

18. *To Roll a Shoulder of Venison.*

Take a good large shoulder of venison; bone it carefully, so as not to mutilate the flesh more than you can help; spread over the inner side a rich game forcemeat; roll up the venison as tightly as possible, then braise it for four hours. Serve it in a dish together with some of the gravy rendered by the venison while being dressed.

19. *Petits Filets de Cherreuil à la Minute.*

From a leg of fresh venison cut some neat fillets ; lard them on one side with small slips of larding-bacon, and let them lie for eight-and-forty hours in a marinade made of equal parts of Italian olive oil, red wine, and strong vinegar or lemon juice highly seasoned ; drain them upon a dry cloth ; do them quickly in a frying-pan of butter made very hot ; turn them only once ; glaze them by adding to them some meat jelly ; and when done, arrange them in a dish with a small sippet of toast between each fillet. Poivrade sauce should be served separately.

20. *Escalopes de Cherreuil.*

From a cold haunch or shoulder of venison cut some nice thin slices ; trim them so as to give them the form of scallops ; toss them in a frying-pan of hot fresh butter seasoned with a clove of garlic, pepper, salt, and bruised laurel-leaf ; do them briskly, and when you think they are sufficiently done, add to the butter three table-spoonfuls of good poivrade sauce, and two of game glaze ; stir all together, and serve meat and sauce in the same dish. Garnish with sippets of toast. Observe : every preparation of venison should be served while it is perfectly hot.

21. *To Collar Venison.*

Bone a fine large side of venison, remove every particle of gristle and sinew, and cut the meat into three oblong pieces; lard it with bacon proper for the purpose; season it with pepper, pounded cloves, salt, and grated nutmeg; roll up the collars as tightly as you are able; tie each of them securely with wide tape; strew some powdered spices at the bottom of three deep pots; add some fresh butter and bruised bay-leaves; put a collar into each pot; place more seasoning and butter on the tops; cover them with lids of common paste, and bake them for four hours. When thoroughly cold, change the collars into fresh pots; take the butter in which the venison was dressed, clarify it with the addition of some fresh butter, pour it over the collars, but be sure the butter is quite an inch thick upon the top of the meat. When it becomes perfectly cold, tie double paper over the pots and keep them in a cool, dry place. When served, turn the collar out of the pot and decorate it with a small branch of bay.

GROUSE.

Grouse should have the head twisted under the wing and be trussed like fowls. They are more generally roasted than treated in any other way. It is at present fashionable to send them

to table with little heaps of fried bread-erumbs placed with them in the dish; but it is quite admissible to serve them with bread sauce and a rich gravy apart.

22. *To Roast Grouse, &c.*

Having nicely plucked and trussed them, place them before a brisk fire; baste them with plenty of fresh butter or Italian olive oil, but on no account dredge them with flour. If the fire is properly clear, about twenty minutes roasting will be enough. When done, serve with them in the dish some bread-erumbs fried beautifully brown, and send to table separately a good gravy sauce. In France grouse is frequently larded previously to being roasted; but this practice does not find favour with us.

23. *To Broil Grouse.*

Carefully pluck the birds; remove the first joints of the wings, the heads, and the legs at the knees; split the grouse evenly in half; pepper them, dip them in butter made liquid, and sprinkle them with bread-erumbs; repeat this process; make a gridiron hot over a clear fire, rub it with suet, and lay upon it the grouse; being careful to do the insides first, or the gravy will get too quickly drawn, and you will not be able to turn the birds. When they are done

enough, and are nicely browned, dish them upon a poivrade or tomato sauce rendered rather piquante.

24. *Grouse Pie.*

Pluck and singe a leash of grouse ; cut off the legs at the drumsticks ; season the birds well with pepper, salt, chopped thyme, and parsley ; lay a slice of veal at the bottom of the pie dish ; place upon it the grouse ; put a rim of good light crust round the edge of the dish ; add a little gravy made by boiling down the heads, &c., of the birds ; cover the pie with a lid of paste, and bake it for about an hour. A few mushrooms or truffles may be advantageously introduced when they are at command.

25. *Grouse Soup.*

In some good well-seasoned stock stew a brace of grouse until they are tender ; take them up ; cut off the primest flesh ; beat this in a mortar until it is a smooth paste ; press it through a sieve ; simmer down the bones in the stock until the latter is well reduced ; strain it into another saucepan ; add the purée ; give all a good warm up, but do not allow it to reach boiling point. Serve it in a tureen into which you have put a couple of glasses of port wine and a dessertspoonful of beaten loaf sugar.

26. *Salmi of Grouse.*

Rub a piece of butter in a third of its weight of flour, put it into a stewpan, and shake it about until the butter is entirely melted; pour into it half gravy and half red wine; add a bunch of savoury herbs and two or three whole shallots; simmer it for fifteen minutes; take out the herbs and the shallots; put into the sauce a brace of cold roasted grouse, nicely carved and divested of skin; keep it by the fire for a few minutes until the game is quite hot, but do not allow it to boil; add the juice of an orange and half a lemon. Serve the grouse and sauce together in a dish garnished with small sippets of fried bread.

27. *To Pot Grouse.*

See that the birds are properly plucked and singed; draw them, but do not wash them; season well with pepper and a little salt and mace; put one leg through another and roast them; do not dredge the birds with flour, but only baste freely with good fresh butter; let the grouse grow cold: pack each one in a potting jar; pour clarified butter upon them, but carefully avoid covering their heads with it; close the pots perfectly by tying skins, &c., over them, and put them by in a dry, cool place.

28. *Grouse Salad.*

Grouse may be served as an ordinary meat salad, or, together with the usual salad ingredients, it may be sauced with a Mayonnaise. The cold roasted birds should be divested of skin, and only the best slices of the boned flesh employed; place it in the middle of a dish; arrange round it white lettuce-hearts, decorate the whole with bits of anchovy, sliced hard-boiled eggs, pickled gherkins, quartered tomatoes (divested of pips), tarragon, chervil-leaves, &c. Either simply add oil and vinegar at table, or serve a Mayonnaise sauce separately.

Ptarmigan, heath or blackcocks, or moorfowl generally, may be dressed in the same manner as grouse or pheasants.

PHEASANTS.

A pheasant is, without question, *the* piece of game *par excellence*: it gives an air of refinement to a dinner-table far beyond anything that even more pretentious viands can lend. Upon the Continent the cock pheasant is almost invariably larded before being roasted, while the hen bird is simply covered with thin slices of bacon fat; in England we frequently dispense with these processes.

During the winter season pheasants may be

safely hung for ten days before they are dressed ; early in the autumn, however, four or five days will be found to be long enough.

29. *To Roast Pheasants.*

In preparing pheasants for roasting, the toes may be cut off the feet, but the heads should not be removed from the birds ; the feathers are sometimes allowed to remain upon the heads and tails, the feathers being in the latter case brought forward, so as to decorate each side of the birds. When any of the plumage is in this way retained, the pheasants require to be enveloped in oiled or buttered paper ; but one or two of the best feathers may be stuck into the tail after the birds are dressed, if more convenient. Merely baste pheasants with butter, and do not dredge them with flour while they are down at the fire. From half an hour to forty minutes is considered ample to roast them in. It is almost needless to say that feathered or what is called *wing* game, of any kind, is rarely stuffed. Bread sauce alone is esteemed proper to accompany it at table — a little very rich gravy being served with it in the dish. Cold roasted pheasant and chutney sauce form a delicious dish for breakfasts and luncheons.

30. *Pheasant Pie.*

There are several ways of preparing a pheasant pie: it is very good when arranged after the fashion of a Yorkshire game pie—or it may be managed in the same manner as a chicken pie; or the bird or birds may be nicely boned and placed whole in a raised crust, or cut up and packed in a pie dish, together with some rich game forcemeat, a rim and top of crust being added in the usual way; or a mould may be lined with very thin slices of bacon, and the pheasant (previously cut up) may be then packed in; put more bacon on the top; lay a cover or dish upon the mould, and bake for an hour; serve this when cold. In every case the flesh of the birds may be first tossed in butter, as this process prevents the gravy looking clotty when the pie is done. Truffles may be advantageously introduced in all game pies when they can be procured, and a little orange juice squeezed over the pie in making is a great improvement to its flavour.

31. *To Boil Pheasant.*

Nicely truss your pheasant, as though it were a turkey you were going to boil; put it into a saucepan of boiling water, and keep it boiling gently for thirty or forty minutes; take it up and pour over it in the dish some very nicely-

stewed celery, mixed with a rich cream sauce ; garnish with very thin slices of lemon.

32. *To Stew Pheasant.*

Truss the pheasant as for boiling ; put it into a saucepan which is just large enough to hold it ; pour in enough veal gravy, and stew it very slowly, till sufficiently done ; add about a score of chestnuts, previously boiled and blanched ; one or two sliced artichoke bottoms, already dressed ; pepper, salt, a glass of white wine, and a little butter rolled in flour. Make all hot ; squeeze into it the juice of half a lemon ; put the pheasant in a dish, and pour the sauce over it. Some game forcemeat balls may be added, if fancied.

33. *To Braise Pheasants.*

Line a casserole or stewpan with slices of larding bacon, highly seasoned ; then place upon them some veal, cut somewhat thick ; nicely truss your pheasant, as for boiling ; put it into the stewpan ; place more veal and bacon slices upon the top ; cover it down perfectly close ; lay it in a moderately hot oven, and let it remain for two hours in a diminishing rather than an increasing degree of heat. Serve the pheasant in a dish decorated with fresh lemons cut in slices, and pour upon it some of the gravy rendered by the bird while being dressed.

34. *Boudin de Faïsan.*

Take the flesh of a cold roasted pheasant; divest it of sinews, skin, &c.; mince the meat pretty fine, break the bones, and, together with the skin, &c., simmer them down in a small quantity of stock, so as to make a little good gravy. Take two cold onions, previously baked or stewed in broth; mince them; sift enough bread-crums into the strained gravy; add the onions, the pheasant's flesh, pepper, salt, and a couple of ounces of veal fat, chopped fine. Pound the whole in a mortar, mix with it six raw yolks of eggs, and stuff the composition into skins; boil them gently for half an hour in milk; take them up; let them grow cold, and when required for serving prick them with a coarse needle, wrap them in buttered paper, and either roast or bake them until they are thoroughly hot. *Boudins à la Richelieu* are simply the pheasant flesh seasoned, minced, and mixed with a good proportion of mashed potatoes. Dress them as above.

35. *Faïsan à la Périgueux.*

Pluck, singe, and draw the pheasant as you would in preparing it for roasting; place inside of it the following forcemeat—Half a pound of fresh truffles, which you have brushed, peeled,

and pounded in a mortar, together with three ounces of bacon fat. Warm this over the fire, let it grow cold, season it, and put it inside of the pheasant. Cover the latter with strips of larding bacon, and let it remain for two days, to absorb the flavour of the truffles; wrap it in buttered or oiled paper, and roast it for about an hour.

36. *Faisan à l'Etouffade.*

Prepare a fine cock-pheasant as for braising, lard it, and envelop it in thin slices of larding bacon fat; likewise line a stewpan with bacon fat. Put in the pheasant; add equal parts of white wine and rich gravy; keep it covered, and simmer it slowly for two hours; serve the pheasant upon an essence of game, made hot, and put into the dish.

37. *Derilled Pheasant.*

The legs or drumsticks of a cold roasted pheasant may be dipped into olive oil, then well seasoned with Cayenne pepper, and broiled quickly upon a gridiron over a clear fire. Serve them upon a purée of any kind of vegetables, or place them upon a dish of green haricot beans, boiled tender, slightly chopped, and mixed with some rich well seasoned gravy.

38. *Salmi de Faisan.*

Only winged game is considered suitable to be treated *en salmi*, while the dish known as a *civet* is exclusively prepared with footed game, such as hares, venison, &c. Nicely carve a cold roasted pheasant, and remove the skin; trim each piece of the bird: arrange the bones and other remains in a stewpan with a couple of glasses of white wine, two or three shallots, a laurel-leaf, a clove of garlic, a little rasped lemon rind, a tablespoonful of rich gravy, and a little meat glaze: simmer these ingredients, and when the sauce is sufficiently reduced, strain it; add to it the pheasant flesh: make all hot, but do not let it boil. Arrange the meat in a dish; squeeze the juice of an orange into the sauce; pour this into the dish with the pheasant, and decorate with heart-shaped sippets of toast tossed in butter.

39. *Salmi de Chasseur.*

Cut up your cold roasted pheasant; put into a stewpan three tablespoonfuls of Italian olive oil, half a tumbler of good wine, salt, coarsely crushed pepper, grated lemon-peel and lemon-juice; make this mixture quite hot over the fire; just toss the pheasant in it, and when perfectly hot, but not boiling, put the meat into a dish and pour the sauce upon it.

40. *Cold Salmi of Pheasant.*

Make a very rich sauce, in which there is a good deal of glaze and game jelly. Cut up your cold roasted pheasant, dip the pieces into the sauce, and as you do them, lay each piece in a dish, so that the jelly may set somewhat; pour the remainder of the latter over the pheasant, and garnish the dish with small lumps of clear meat jelly.

41. *Faisan à la Minute.*

Take fillets of the flesh of a fine large pheasant—that is to say, slice the meat of the legs, drumsticks, and breast, keeping the slices as nearly of a size as possible; just make some butter hot in a frying-pan, put in the fillets, place them over a brisk fire, and shake them about until the meat begins to stiffen; then add shred herbs, pepper, salt, white wine, and a little good gravy. By the time these things become quite hot the pheasant will be done enough; serve the meat and gravy together, and send to table some shallot sauce apart.

. 42. *Galantine de Faisan.*

Choose a good large pheasant, pluck it and draw it, open it at the back; spread the bird upon a cloth, lay upon the inside a rich forec-

meat composed of tongue, veal fat, truffles, and the white meat of poultry, rabbit, &c. ; add some larding bacon, spices, &c. ; sew up the pheasant, and endeavour to make it resume its original shape as much as possible ; envelope it in slices of bacon fat, well fastened on ; stew it in equal parts of gravy and white wine ; at the end of three hours withdraw it from the fire ; let it remain for about an hour in the liquor ; take it up, clarify the gravy, &c., with beaten eggs ; strain it, remove the bacon from the pheasant when quite cold ; then place the bird in a dish, and if the jelly is nicely set, arrange it about the bird, and decorate the dish with it. This galantine is to be served cold.

43. *Pulled Pheasant.*

Remove the meat from the breast of a cold roasted pheasant, divest it of skin, and instead of cutting up the flesh with a knife, pull it into nice flakes by using two forks ; warm it up in cream sauce, thickened with fine bread-crumbs. The legs and drumsticks of the bird should be scored across, then seasoned, dipped into liquid butter, and grilled quickly over a clear fire ; put them into the middle of the dish, and arrange around them the pulled pheasant and sauce.

41. *Croquettes de Faisan.*

Take cold roasted pheasant, remove from it all bone, skin, &c.; cut the flesh into small dice; bind it with a sufficient quantity of good and very thick white sauce, just made hot; let all grow cold, then with a spoon mould the composition into any form you please; roll each croquette in fine bread-crumbs, dip them afterwards into seasoned and beaten raw egg; again roll them in bread-crumbs, and fry them of a beautiful brown; drain them thoroughly from fat, and serve them in a dish decorated with branches of parsley fried crisp.

45. *Mayonnaise et Salade de Faisan.*

Cold roasted pheasant may be either served simply as a salad in the usual way, or with a Mayonnaise sauce. In both cases the bird may be first carved, and the principal members made use of, or the boned flesh only employed. Put the pieces of pheasant into a salad-bowl; add to it salt, pepper, and chopped herbs; decorate it with bits of anchovy, quarters of hard-boiled eggs, tarragon, and chervil, gherkins, capers, beetroot (boiled and sliced), pieces of celery, &c., and dress it at table with a ravigote or Mayonnaise.

46. *Marinade de Faisan.*

Take a cold roasted pheasant ; cut it up ; steep it for half an hour in a seasoned marinade of oil, vinegar, &c. ; drain it, dip it into beaten yolk of egg ; toss it in butter or olive oil, and when quite browned outside serve it in a dish with fried parsley. Tomato sauce may be sent to table separately.

47. *Saucisse de Faisan.*

Have two parts of cold roasted pheasant and one of bacon fat ; season these with powdered spices, a little salt, finely mince all altogether, add enough yolk of egg to bind it ; form it into flat sausages, or stuff it into skins ; grill and serve them with a sauce piquante. A few truffles, peeled and minced, may be added to the other ingredients.

48. *Faisan à l'Indienne.*

Truss a hen pheasant as for roasting ; put it into a small stewpan of boiling water ; boil it quickly for a quarter of an hour ; take it up, place it to roast before a bright fire ; baste it with olive oil for fifteen minutes ; take up the pheasant, and serve it masked with chutney-sauce just made hot.

49. *Faisan en Papillotes.*

The members of a pheasant, either cold roasted, or raw, may be highly seasoned and placed in cases of paper previously buttered and lined with a thin layer of forcemeat, or chopped herbs, &c.; grill them for a quarter of an hour, and serve them with a poivrade sauce.

PARTRIDGES.

In making partridges ready for roasting leave the heads on, and turn them under the left wings; cut off the tops of the toes, but do not remove the legs; before a proper fire, twenty minutes roasting will be ample for young partridges. After being shot, these birds should not be kept longer than from two days to a week. The plumage is occasionally allowed to remain upon the heads of the red partridges, in which case the heads require to be wrapped in paper.

50. *To Roast Partridges.*

Rightly, to look well there should be a leash (three birds) in the dish; pluck, singe, draw, and truss them; roast them for about twenty minutes; baste them with butter, and when the gravy begins to run from them you may safely assume that the partridges are done; place them in a dish, together with bread-crumbs, fried

nicely brown, and arranged in small heaps. Gravy may be served in a tureen apart.

51. *Perdreaux à la Broche.*

In the French way of roasting partridges, they are generally first larded, then covered over with slices of lemon divested of rind and pips; afterwards envelope the birds with slices of bacon fat, and then wrap them in buttered paper; roast them for nearly three quarters of an hour, and serve them with a clear gravy poured over them in the dish. Citron juice should be added when at command.

52. *To Broil Partridges.*

Split them in half; do not wash them, but wipe their insides with a cloth; dip them into liquid butter, then roll them in bread-crumbs; repeat this process; lay them, inside downwards, upon a well-heated gridiron, turn them but once, and when done serve them with a piquante sauce. If you do not employ butter and bread-crumbs, a little Cayenne and butter should be rubbed upon them before they are served. Cold roasted birds eat well if nicely broiled, and sent to table with a highly seasoned sauce.

53. *Partridge Soup.*

A brace of old partridges make capital soup; cut them up, and, together with some celery, a

sleece of ham, and an onion, toss them in a little butter till they are somewhat browned; stew them down in five pints of water for two hours; strain the soup, make it again hot, and add to it some small sippets of toast, and a little stewed celery, nicely seasoned; serve it quite hot. Some white wine may be introduced at fancy.

54. *Partridge Pie.*

Two brace of partridges are required to make a handsome pie; truss them as for boiling; pound in a mortar the livers of the birds, four shallots, a quarter of a pound of fat bacon, and some shred parsley; lay part of this forcemeat at the bottom of a raised crust, put in the partridges, add the remainder of the forcemeat and a few mushrooms; put some slices of bacon fat on the top, cover with a lid of crust, and bake it for two hours and a half. Before serving the pie remove the lid, take out the bacon, and add sufficient rich gravy and orange juice. Partridge pie may also be made in a dish in the ordinary way.

55. *Terrine de Nérac.*

Prepare the partridges as above, only split each in half; and besides the forcemeat, add half a pound of truffles, peeled and sliced; in place of a crust of paste, line a terrine (covered

earthen baking dish) with slices of bacon fat ; when the forcemeat and birds are arranged upon this, place more bacon fat on the top ; fasten on the cover of the dish, and bake slowly for three hours.

56. *To Pot Partridges.*

Draw, pluck, and singe your birds ; wipe them with a cloth ; season them inside and out with fine spices ; closely pack the birds in a baking dish ; allow half a pound of fresh butter to each partridge ; cover the dish with a lid of paste ; bake for an hour ; when cold, put each bird into a small potting jar, and fill up with clarified butter.

57. *To Boil Partridges.*

Properly prepare the birds ; put them into plenty of boiling water ; do them quickly for fifteen minutes ; make a rich sauce by adding an ounce of butter to half a pint of good thick cream ; stir it one way over the fire till it is quite hot, and pour it into the dish with the partridges.

58. *To Stew Partridges.*

Cut up the birds, after seeing that they are properly plucked, singed, &c. ; shake the following mixture over the fire until it boils : an onion, sliced and pulled into rings, a piece of butter rolled in flour, and a tablespooful each

of water, red wine, and vinegar ; put in the partridge ; let it simmer very gently till done ; decorate a dish with little sippets of toast ; put into it the partridge, and pour the sauce over it.

59. *Perdreaux à l'Etouffade.*

Have a leash of partridges—if they are old ones it does not signify ; lard them and truss them as for boiling ; line a stewpan with slices of bacon fat ; put into it the partridges, with their breasts downwards ; add chopped savoury vegetables, herbs, a slice of lean veal, and four tablespoonfuls each of gravy and white wine. Let all simmer for an hour and a half ; take up the partridges, and strain upon them the liquor they have rendered in cooking.

60. *Partridge Salad.*

Carve a cold roasted partridge ; place the members in a dish ; add lettuce hearts in quarters, fillets of Gorgona anchovies, pickles, pieces of clear jelly, hard-boiled yolks of eggs in slices, celery, tomatoes, or anything likely to give effect to the dish ; pour over it a Mayonnaise sauce, or add a salad dressing at table. The flesh, sliced and divested of bone, may be employed instead of the members of the bird, if preferred.

61. *Perdreaux au Choux.*

Get ready a brace of birds as for boiling ; place in a stewpan bacon fat, small sausages, salt, pepper, bunch of herbs, small carrots, one or two onions, and a couple of Savoy cabbages previously parboiled ; upon this place the partridges ; moisten with sufficient gravy, and simmer gently for two hours. Arrange the cabbages in the middle of the dish ; place the birds upon them, and surround these with the sausages and carrots ; strain the sauce over all, and serve hot.

62. *Perdreaux en Papillotes.*

Divide two brace of partridges down the backs ; toss them in butter until they are three-parts done ; take them up ; put into the butter four shallots, a few parsley leaves, and mushrooms, all chopped up ; toss these ; dredge them with flour ; moisten them with white wine ; add salt and pepper : and reduce all together until it forms a kind of forcemeat ; lay some of this upon the partridges ; surround each bird with very thin slices of bacon fat ; and envelope them in sheets of buttered paper ; grill them upon a clear, but not fierce fire ; and when done serve in the cases.

63. *Perdreaux à la Chipolata.*

Cut up a brace, or leash, of partridges ; add to them some small bits of fat bacon, and

toss both for a minute or two in butter ; take them up ; dredge flour into the pan ; let it brown ; dilute it with equal parts of white wine and gravy ; replace the birds and the bacon ; add some small onions, little sausages, a bunch of herbs, salt, pepper, and some mushrooms ; simmer it till perfectly tender ; and place all together in a dish decorated with small sippets of fried bread.

64. *Salmi de Perdreaux.*

Half roast your birds, having first larded them ; when cold, cut them up and remove the skin ; stew them in Champagne, together with some shred shallot and lemon rind ; add some good game gravy ; make all hot together ; and serve the salmi in a dish garnished with sippets of toast ; squeeze lemon juice over all.

65. *Salmi de Chasseur.*

This is simply prepared by tossing the members of a brace of birds in three table-spoonfuls each of olive oil and red wine, to which are added the juice of a lemon, salt, crushed pepper, and rasped lemon rind ; when thoroughly hot, serve with the sauce in which the birds have been done.

66. *Perdreaux à la Crapaudine.*

Split open the partridges down the backs ; flatten the birds ; shake them over the fire for a few minutes in a stewpan of olive oil, seasoned with chopped parsley ; take them out ; sift bread-crumbs over them ; sprinkle them with pepper and salt ; and broil them briskly ; as soon as done, serve them upon a tartar sauce.

67. *To Fry Partridges.*

Take a brace of cold partridges that have been either roasted or braised ; cut them into quarters ; dip them into beaten and seasoned yolk of eggs ; make some butter or friture perfectly hot in a frying-pan ; put into it the birds, and do them over a moderately hot fire until they are beautifully browned.

HARES AND LEVERETS.

As an article of diet a hare may not only be looked upon as being invaluable, in a culinary point of view, on account of the great variety of dishes it is capable of giving rise to, but is also one of the most economical pieces of game you can purchase, the quantity of flesh it affords amply indemnifying you for the price you pay for it.

Hares after being killed may be kept for about a week ; while leverets should only be hung for three or four days before being cooked. Hares and leverets retain their flavour better if they are not paunched immediately they are killed ; but if they have already been paunched when they come into your possession you must wipe them daily, so as to keep them as dry as possible inside. An old hare will become more tender if it is soaked in vinegar for a little while. In skinning a hare be careful to preserve the ears as whole as possible. French cooks imagine that we English skin the four paws of a hare and do not even divest it of its toenails before sending it to table.

68. *To Roast a Hare.*

First stuff it with a foremeat made by chopping the liver together with some anchovy, bacon fat, bread-crumbs, thyme, and marjoram ; add shred lemon rind, salt and pepper, and moisten it with sufficient egg and port wine : sew up the hare ; truss it, and put it to roast ; baste it for half an hour with milk ; then use butter ; and dredge it now and then with flour, so as to give it a fine froth. An hour is long enough to roast a leveret, but a good sized hare will take about half as long again. Red currant

jelly and rich game, or beef gravy, should be served separately.

69. *Lièvre à la Broche.*

To roast a hare as it is done abroad, you have merely to break the chest bones so as to equalize the thickness of the animal's body ; rub it over with its own blood ; truss the hare ; lard it, or band it with bacon fat ; roast it for thirty or forty minutes before a pretty quick fire ; and serve it with a poivrade sauce either sent to table in a tureen by itself, or poured into the dish with the hare.

70. *Hare Soup.*

Cut up an old hare ; put it into a large stone jar, with three quarts of water, half a pint of red wine, one or two mushrooms, an onion, and a little beaten mace, salt and pepper ; bake it for three hours ; strain the liquor into your soup tureen ; and add some very small bits of bread first fried in butter and then dipped in port wine. Small foremeat balls may be employed instead of the bread, and celery, anchovy, savoury herbs, or any other flavouring may be introduced at fancy. Hare soup is sometimes made *à la purée*, by pounding some of the best parts of the flesh and adding it to the liquor.

71. *Hare Pie.*

Bone the flesh of the hare ; cut it into good sized pieces ; toss it in butter for ten minutes over a moderate fire ; add a little sbred shallot and a bruised bay-leaf ; line a dish with force-meat ; and when cold season the hare ; pack it into the dish ; cover with thin slices of bacon fat ; and pour in the butter in which the hare was tossed ; if you use a terrine, put on the lid ; bake the pie for half an hour, and serve hot. If preferred, the meat may be put into a raised crust, or a rim and lid of paste may be employed in the ordinary way.

72. *To Stew Hare.*

Skin the hare ; cut it up ; do not wash or wipe it ; toss it in butter for about five minutes ; add a quart of brown stock nicely flavoured ; stew all together very slowly till the meat is sufficiently tender ; add some port wine, flour, and butter ; and serve it with small sippets of fried bread.

73. *To Jug Hare.*

Cut up your hare in nice pieces ; if you require to produce anything very special, lard the best morsels of flesh, season them, put them into a stone jar, together with an onion stuck

with cloves, a bunch of savoury herbs, a glass of port wine, and a little good beef gravy; cover the jar, and either set it to stand in an oven or bain-marie; let it remain for three hours. When done, strain off the liquor, thicken it, add Cayenne pepper and soy; put the hare into a dish, leave out the herbs and onion, and pour the sauce over the hare. Force meat balls may be added if fancied.

74. *To Pot Hare.*

Let your hare be hung for some days; cut it up; season it highly with beaten cloves, mace, pepper, and a little salt; put it into a dish or jar, cover it with butter, and bake slowly for an hour; let all grow cold; bone the meat carefully, pound it to a paste in a mortar, put it into small pots, and cover the surface of the meat with clarified butter; fasten skins upon the jars so as to exclude the air.

75. *To Hash Hare.*

To hash cold roast hare, cut it into tolerably small-sized pieces, and put it into a stewpan; take any of the forcemeat you may have left, mix it to a smooth, batter-like sauce, with the addition of equal parts of port wine and beef gravy, a picce

of butter rolled in flour, and half an anchovy minced fine; flavour with an onion stuck with cloves; shake all together over a slack fire till thoroughly hot; remove the onion, and send the hash to table in a dish garnished with sippets of toast.

76. *Florendine Hare.*

Hang a fine large hare for five days; skin it, but keep the ears entire; bone it all except the head; spread the hare upon a table and lay upon the inside a thick layer of forcemeat made as for a hare that is to be roasted; roll it all up as far as the head, tie it together like a meat collar of any kind, wrap it in a cloth, boil it in two quarts of water for an hour and a half, then add to the liquor a pint of red wine and a dessertspoonful each of lemon pickle and ketchup; simmer all down until the liquor is considerably reduced, strain and thicken it, place it in a dish with the hare, add some fine forcemeat in slices, stick a spray of myrtle in the mouth of the hare, and garnish the dish with barberries. The ears should be drawn back upon the shoulders, and, if fancied, the jaw bones may be pulled out and the narrow ends fixed in the eyes, so as to give the effect of horns.

77. *Lièvre au Champignons.*

Sllice the flesh of a cold roasted hare ; toss in a frying-pan a little mineed bacon ; put this into a dish, place upon it some rasped toast and a good quantity of chopped mushrooms, together with sufficient shred onions and parsley, pepper, and salt ; arrange upon this the sliced hare, then add another layer of the mushrooms, &c. ; strew more rasped toast upon the top, put bits of butter here and there about the surface, moisten slightly with gravy ; place the dish in an oven, and directly it begins to be nice and crisp on the outside, serve it upon the dish in which it was done.

78. *Lièvre en Terrine.*

Bone and cut into small pieces the flesh of a hare ; slightly chop half a pound each of veal fat and fresh pork ; shred two or three shallots, as well as some thyme, laurel-leaf, and parsley ; add pepper and salt ; mix all together ; line a terrine with slices of bacon fat ; put upon this the hare, &c. ; place more bacon fat upon the top ; pour over all a couple of glasses of French brandy ; put on the cover of the terrine, and bake it for three or four hours, according to the size of the hare. When cold, if you wish to turn it out to serve, just stand the terrine for a few

moments in hot water and transfer the hare to another dish.

79. *Lièvre Sauté.*

Cut up a hare ; let the pieces be rather small ; toss them in a frying-pan of butter, adding salt, pepper, chopped mushrooms, and shallots ; dredge in a little flour, and moisten the whole sufficiently with equal parts of white wine and strong stock ; simmer it, and when the sauce is somewhat reduced, serve all together.

80. *Lièvre en Daube.*

Completely bone a tender hare ; lard and season it ; roll it up as tightly as possible ; tie it with tape, and dress it in a good rich braise. Serve the hare hot, with some of the sauce strained over it. An hour and a half will do it.

81. *Civet of Hare.*

Take half a pound of bacon ; cut it up small ; toss it in fresh butter ; take it up, and similarly toss the hare which you have nicely cut up. When this begins to brown, again put in the bacon ; dredge in some flour ; moisten with half red wine and half water ; add seasoning and a few very small onions ; stew all together, adding the juice which ran from the hare in cutting it

up. Serve it very hot. By introducing a good quantity of loaf sugar and some vinegar, this dish becomes a *Civet à l'Allemande*.

82. *To Broil Hare.*

The best parts of a cold roast hare are very good broiled. The pieces should be cut and trimmed so as to be as nearly as possible of one size; dip them in olive oil, well season them, and do them quickly upon a gridiron over a clear fire till they are beautifully brown. When the hare is previously uncooked, it should be cut up and the pieces boned; then soak them in a marinade of oil seasoned with salt, pepper, chopped parsley, and shallot; at the end of an hour or so take the hare out of this marinade, roll it in fine bread-crumbs, grill it quickly, and serve it upon a sauce *à la Tartar*.

83. *Hare à la Provençale.*

Bone a large hare, cut the flesh into good-sized pieces, lard them with thin slips of bacon and anchovy in equal parts; put into a stewpan some olive oil, a couple of shred shallots, a clove of garlic, salt, and pepper; toss the hare together with these ingredients, then add a dessert-spoonful of tarragon vinegar and four table-spoonfuls of rich gravy; make this quite hot,

and pour it over the hare when it is placed in a dish.

84. *Lièvre au Chasseur.*

Cut up a hare or leveret, observing that the pieces be made rather small; nicely trim them, and remove everything superfluous; soak them in one part each of oil and lemon juice, flavoured well with bruised laurel-leaf, thyme, and pepper; melt a little butter in a stewpan, drain the pieces of hare, do them quickly in the butter till they are brown, add the marinade in which they were soaked, and when the hare is done serve it with the sauce poured over it.

85. *Lièvre en Papillotes.*

Pieces of the boned flesh of either cold roasted or unecooked hare may be served *en papillotes*. Finely shred some savoury herbs, strew them into a frying-pan of hot butter; then add the pieces of hare which you have first well seasoned; toss them about until they are stiffened outside; get ready some buttered writing-paper, envelope a piece of hare in each, and grill them slowly over a perfectly clear fire. Serve them in the paper cases.

86. *To Mince Hare.*

Choose the best parts of the flesh of a cold roasted hare; remove the skin, bone, and sinew;

mince the meat as fine as possible; chop likewise a score of mushrooms, put the latter into a stewpan together with a good bit of butter and half a pint of white wine; simmer slowly till well thickened; dilute with a teacupful of strong meat gravy; when this is quite hot, add the minced hare and a little lemon juice; do not let it boil, but serve it immediately it is thoroughly hot. Arrange sippets of fried or toasted bread round the dish.

87. *To Fry Hare.*

Cut nice little fillets from the back and haunches of a cold roasted hare; season them with Cayenne pepper; dip them into beaten yolk of egg; fry them quickly in hot butter; place them in a dish, and pour over them a sauce composed of red currant jelly and port wine, made quite hot.

88. *Lièvre à la Poivrade.*

Make a roux—that is to say, melt some fresh butter in a fryingpan, and dredge some flour upon it; shake it about over the fire until it begins to brown; put into this some very thin slices of cold roast hare, divested of sinew and skin; when this is hot add a good poivrade sauce; shake it gently over the fire, and serve

with sippets of toast round the rim of the dish.

WOODCOCKS.

Both woodcocks and snipes are highly and deservedly esteemed on account of their delicious flavour. They do not require to be drawn.

89. *To Roast Woodcocks.*

Carefully pluck the birds, but omit drawing them; they should not be spitted, but suspended with the vent downwards; place a nice round of toast underneath to catch the trail; about twenty minutes' roasting will be enough; baste simply with fresh butter, and send the birds to table as hot as possible. They should be laid upon the toast in a dish, and slices of orange may be employed as a garnish. Bread sauce and a rich gravy are generally sent to table apart.

90. *To Pot Woodcocks.*

Be careful to pluck and thoroughly singe the birds you intend to pot; skewer the bills through the thighs; draw the legs one through another, and fix the feet upon the breasts; season the woodcocks with salt, pepper, and beaten mace; put them into a deep dish or jar, and add enough fresh butter to cover them with when it is melted. Bake them for forty minutes; when

done, place them upon a clean dish, so as to let the gravy drain from them as they cool. Put them into potting jars when they are quite cold ; add to them some of the butter in which they were dressed, but see that it is free from sediment ; fill up with freshly clarified butter, and cover the jars close.

91. *To Boil Woodcocks.*

Pluck, and in this case draw the birds ; truss them, and boil them for ten minutes in nice clear, savoury beef stock ; while they are doing chop the trails, &c., and the livers ; mix these in a saucepan with a few tablespoonfuls of the liquor in which you boil the birds ; add a piece of butter rolled in flour, two tablespoonfuls of port wine ; and when the butter is melted put in a teacupful of fried bread-crumbs ; as soon as these are hot place the woodcocks in a dish, and mask them with the sauce ; garnish with thin slices of fresh lemon. The birds should be young and tender for this way of dressing.

92. *To Stew Woodcocks.*

Cut up the bird ; keep the inside by itself ; mash it smooth with the back of a spoon ; mix with it half a wineglassful each of wine, vinegar, and water ; slice a medium-sized onion, pull it

into rings, and put these ingredients into a stew-pan together with a piece of butter rolled in flour; shake all over the fire till it boils; add the members of the woodcock, and when it is done serve it in a dish garnished with ornamentally cut sippets of toast; strain the sauce over it, and arrange the onions on the top.

93. *Woodcock Pie.*

Truss the birds as for roasting; they may be drawn or not at fancy, but if the former, the trail part and livers must be minced and mixed with some pounded bacon, and herb leaves; make a raised crust; line it with forcemeat; flatten the breasts of the woodcocks; just toss them in butter, or partially broil them, and, when cold, lard and lay them in the pie; place the minced trails, &c., amongst them; put a slice of veal over them, then place slices of bacon fat on the top, and put on a lid of crust; bake it for two or three hours if a large pie, and let it grow cold before serving.

SNIPES.

94. *To Roast Snipes.*

These are soon roasted, a quarter of an hour being quite long enough for them; they, of course, should not be drawn. Place a piece of

thin toast under each while they are being roasted, and only baste them with butter without dredging them with flour. French cooks place bacon fat over the birds before roasting them ; but this is not needful. Immediately they are done send them to table upon the pieces of toast, placed in a hot dish.

95. *Snipes à l'Espagnole.*

Choose fine large snipes, take out the insides, divest them of the gullet, pound them in a mortar, together with a small quantity of bacon fat, pepper, salt, parsley, and raw yolks of eggs ; stuff your snipes with this ; truss them as for roasting ; arrange them in a stewpan lined with sliced bacon fat ; put this for a short while over the fire ; then moisten with equal parts of gravy and white wine ; simmer slowly, and when the birds are done add lemon juice to the sauce ; skim and strain it over the birds in a dish.

96. *Snipe Pudding.*

Line a pudding-basin with a rich suet crust, place in it a leash of snipes trussed, but not drawn ; add a pinch of grated lemon peel, a clove of garlic, Cayenne pepper, salt ; and sufficient white wine and gravy to moisten with ; put on a top lid of paste, cover with a cloth well

floured ; lay the pudding in boiling water, and let it do for an hour and a half. If the snipes are very fine ones they may be first cut up, or halved.

97. *To Boil Snipes.*

Truss them, and boil them for ten minutes in sufficient savoury stock to cover them ; send them to table quite hot, masked with a good poivrade sauce ; thus served, they are very delicate eating.

98. *Salmi of Snipes.*

Make a *roux* by dredging a little flour upon some hot butter in a frying-pan ; when it is beginning to brown add equal parts of red wine and gravy, or good stock, a bunch of herbs, and two or three shallots ; simmer all together for a quarter of an hour ; take out the herbs and shallots, and put into the pan your cold roasted snipes, which you have nicely cut up. Let the frying-pan remain by the side of the fire until the birds become properly hot ; squeeze in some lemon juice, and serve the salmi upon toast in a dish. Note : if the snipes are very small they may be merely quartered.

99. *Sportsman's Salmi.*

When they are cut up, put your cold roasted snipes into a stewpan, and toss them in one part each of red wine, lemon juice, and olive oil ; season with salt, pepper, and rasped lemon rind ; serve all together, after shaking it over the fire till you have made it quite hot.

100. *To Hash Snipes.*

Cut the meat from the bones, and roughly mince it ; stew down the bones and insides together with herbs, shallots, Champagne, and stock ; when this is pretty thick strain it ; add to it the flesh of the snipes ; make all thoroughly hot, by which time the birds will be sufficiently done, and serve it in a dish garnished round the margin with sippets of bread fried in butter, and each sippet decorated with an egg nicely poached and trimmed.

101. *Snipes à la Minute.*

Small snipes will answer well enough for this purpose. Truss them ; put them into a stewpan in which you have made some fresh butter or olive oil quite hot ; season with salt, pepper, nutmeg, and shred shallots ; toss them about over the fire for five minutes ; add a little rasped toast or fried bread-crumbs, and moisten with

lemon juice and white wine. Simmer all together for a few minutes, and serve thoroughly hot.

102. *To Grill or Fry Snipes.*

Cold roasted snipes may be warmed up, first cutting them in half, and then dipping them into seasoned yolk of egg, and frying them in butter. Or, if you intend to grill them, immerse them first in liquid butter, and then in fine sifted bread-crumbs; do this twice, and afterwards broil them till nicely browned. Serve with a piquante sauce.

PLOVERS.

103. *To Roast Plovers.*

Plovers are roasted in precisely the same way as woodcocks and snipes: they should not be drawn. Suspend them over pieces of toast, and baste only with butter. You require a double brace to make a handsome-looking dish. Arrange them with the rumps of the birds in the middle of the dish, and the breasts displayed towards the margin of the dish. Ten minutes' roasting will suffice.

104. *Pluviers en Entrée de Broche.*

Pluck and singe a leash or two brace of plovers; open them down the back; draw out

the trail part; chop it fine; add to it a little scraped bacon fat, shred parsley, shallot, and seasoning. Fill the birds with this forcemeat; truss them, and cover them with slices of bacon cut very thin; envelope them in paper rubbed over with butter. Place pieces of toast under them; roast for twenty minutes; unpack them; put them upon the toast in a dish, and either serve them with bread sauce, or mask the birds with a ragout of truffles.

105. *Pluviers au Gratin.*

Pluck and singe a double brace of plovers; truss them as you would for roasting; sprinkle rasped toast pretty thickly over the bottom of a dish; arrange upon this the birds; fill up the spaces between them with more toast-crumbs; lay thin slips of bacon over the breasts of the birds. Bake them in a moderate oven for half an hour, and serve with an Italian sauce.

106. *Pluviers a la Périgueux.*

Prepare your plovers as for roasting; place them in a stewpan with twelve fine truffles, cleaned and peeled; add a wineglassful of Champagne, salt, pepper, herbs, and half a pint of good gravy. Simmer all together for a quarter of an hour; put the birds in a dish; arrange the

truffles in a heap in the middle; strain the sauce over all, and squeeze upon it the juice of a lemon.

107. *Pluviers en Salmi, &c.*

Plovers may likewise be served in salmi, the same as other winged game; or you can stew them in gravy, with herbs, &c., added; or grill, fry, or toss them, as you would partridges.

WILD DUCKS.

108. *To Roast Wild Ducks.*

Cut off the pinions and scald the feet; truss the birds; rub them outside with their livers; baste them with plenty of butter; and immediately gravy begins to run from them when they are roasting you may consider they are done. They should not be stuffed, but a good piece of butter may be placed in the insides. When you serve them, score the flesh on the breasts lengthwise; sprinkle over them Cayenne pepper, and squeeze upon them the juice of a lemon. Send brown gravy or shallot sauce to table, separately.

109. *Canard Sauvage aux Olives.*

Cut up a brace of tender wild ducks; toss them over the fire for a short time in a stewpan

of butter; dredge a little flour over them; moisten them with brown gravy; simmer them till done, and just before taking them up add a tablespoonful of stoned Italian olives and some Cayenne pepper. Serve birds, sauce, and olives together, as hot as possible.

110. *To Stew Wild Ducks.*

Simmer together for ten minutes some sage, sweet herbs, pepper, salt, port wine, lemon juice, and gravy; meanwhile partially roast a tender, fat wild duck; cut it up; add it to the sauce, and do all slowly till you think it is sufficiently done. Strain the sauce over the bird when you have placed it in a dish.

111. *Filets de Canards Sauvage.*

Slice the meat from the breasts of a brace of cold roasted wild ducks; soak it for a quarter of an hour in a marinade of oil and orange juice, seasoned with shallot. Drain the wild duck fillets, toss them in butter, and serve them upon a good orange sauce.

112. *To Hash Wild Ducks.*

Cut up cold roast wild ducks; put the pieces into a stewpan, with equal parts of port wine, gravy, and an onion sliced as thin as possible;

put all over the fire, and when it is perfectly hot it will be ready to serve. Remark : the gravy should not be thickened.

113. *To Devil Wild Ducks.*

The members of cold roasted wild ducks may be highly seasoned, and then grilled in the ordinary way. Serve them with a *sauce au diable*. Or they may be converted into a sportsman's salmi.

ORTOLANS.

114. *To Roast Ortolans.*

They do not need drawing; spit them sideways, and, if you please, fasten a thin slice of bacon fat over each bird; do them for ten minutes, and before serving squeeze lemon juice upon them. Sometimes they are dipped in butter and fine bread-crumbs, preparatory to roasting them.

115. *Ortolans en Caisse.*

Truss the birds; put them into cases of buttered paper, the insides of which are strewn over with chopped herbs, mushrooms, or truffles,

&c. ; grill them for ten minutes, and serve the ortolans in the papers in which they were dressed.

QUAILS.

116. *To Roast Quails.*

Quails cannot be too fresh when they are dressed ; draw and truss them ; wrap round each either a vine or laurel leaf ; then fasten over this a thin slice of bacon. Roast them until the gravy begins to run from them, and serve upon toast.

117. *Cailles à l'Italienne.*

Put some Lucea olive oil into a stewpan, and when it boils place in it a leash of quails, prepared in the same manner as for roasting. Let them do for ten minutes, and serve garnished with sliced lemon.

118. *Salmi of Quails.*

This salmi is made exactly like a salmi of snipes, only that the birds should be drawn before they are dressed, and afterwards merely halved, instead of being cut up.

Quails may also be tossed in butter, fried, broiled, stewed, or done in papillotes, in pre-

cisely the same way as winged game generally.

Teal, widgeons, heathcocks, wildfowl, and moor game should be dressed and served as you would any of the feathered game enumerated above.

119. Rooks -
 These birds, or any game maybe
 and quite fresh. Otherwise they
 are but kept 2 or 3 days -
 It is best to plunge any wild
 bird at first into boiling
 water to kill the innumerable
 insects &c. wh. they are infested.
 Dip Rooks into hot water
 when first brought in, then re-
 move & skin & feathers at once
 beginning at ^{THE END} Draw.
 you - Cut off breasts, wings & thighs
 & scald about 10 minutes - then
 with them keep as long as convenient
 of roasting up - Mix & tender ramps
 steak & hard boiled eggs for
 a pic. W^m - Mansfield
 Sayer recommends a rook
 Pudding -

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